

Head Chef Application

Apply by sending

- An application letter or short 2/3-minute video, telling us what role you're interested in and in which camp, why you'd like to work with us and why you think you're the best choice for the job
- Your CV
- The below application form to jobs@starsurfcamps.com

Name:	Nationality:
Age:	Languages spoken:
Telephone:	Email:

I'd like to apply for:

- Head Chef Oyambre [Mid-June to Mid-September]
 Head Chef Moliets [Mid May to End of September]

Please where appropriate.

- Available to start working in Mid-May / Early June.
 I am fluent in at least 2 languages (one of which one is English).
 I have valid European driving license.
 I drive regularly (at least once a week).
 I am a confident driver on the right-hand side of the road.
 I have a smartphone with mobile data to enable me to communicate in France/Spain?
Please note; this is essential for the job, since high levels of communication with the team happen over WhatsApp.

- I use Social Media Channels to communicate with others.

If , please specify:

- Facebook name: _____
- Instagram handle: _____
- Others (blogs, twitter, etc.) _____

Due to the amount of applications we receive, please understand that we are unable to respond to each applicant individually. Successful applicants will be contacted by one of our team.

You will likely hear back from us sometime between early February through to Mid-March 2020.

Thank you & best of luck!
Your Star Surf Camps Team

About the Head Chef Role

- Dates: Early May 2020 to End of September 2020 (must be available full season – exact dates tbc)
- Minimum age: 25 years
- Languages: English + 1 other language (Spanish or French preferred for relative camps)
- EU drivers license essential: Yes
- Available to spend limited time prior to season getting in touch with his/her team.

Key characteristics we are looking for:

Hard-working, Sociable, Leader, Punctual, Friendly, Hospitable, Eye for detail and Hygiene, Flexible, Organised, Accountable, Responsible, Solution oriented, Fun, Team-player, Leads by example, Good people skills, Good at budgeting, good at quantifying menus for the number of guests.

Your Tasks & Responsibilities

You're in charge of the food department, which includes planning, shopping and preparing the dinners 5 days a week, and the daily breakfast salads and items. You have excellent time management skills, are well-organised, know how to budget with great scrutiny and have experience cooking for 250+ people. You typically work 6 days a week, and have 1 day off. The kitchen is a rudimentary one, a can-do and positive attitude is extremely important, together with the ability to lead a small kitchen team. Hygiene and cleanliness are essential.

Among your responsibilities are:

- Planning, Shopping and Preparing 4x high-quality, nutritious and healthy dinners per week for camp guests and staff (~250), one of which is the BBQ nights, plus an additional dinner for staff (~50) only. In addition, you prepare 6x 2 breakfast salads + a breakfast item (e.g. Hummus) for the next morning;
- Creating a bi-weekly standardized menu to be followed consistently throughout the season (e.g. BBQ; chilli; chickpea curry). New dishes could be trialled during staff dinners;
- Deliver the meals on time (Last season it was at 19:15 for main camp and 19:30 for the deluxe camp);
- Manage budgets based on number of guests & staff; and report on spend through registering receipts;
- Have understanding of typical diets and food-allergies (e.g. Vegetarian, Vegan, Gluten-free, Nut allergies), understand implications of these food requirements, and facilitate accordingly. E.g. a vegetarian/vegan dish shouldn't be the same dish without the meat, but the dish with a vegetarian add-on as well as a meat add-on.
- Sourcing the best food suppliers, comparing prices across suppliers and make the budgets go furthest with quality food whilst keeping an eye on sustainability and minimizing packaging.
- Implementing stock checks & run weekly shops to Makro, the large food supplier in Spain, as well as run smaller shops to more local amenities. The large Makro shops will be done with the breakfast managers and bartender;
- Supplying the food required for sales of snacks and refreshments (think Nachos, toasties, these snacks would be prepared by the teamers);

- Maintaining hygiene and cleanliness in food preparation and service areas, plus regularly training the team on hygiene principles. This includes labelling of food on hygiene & allergies;
- Managing a small kitchen team of assistant chefs and a kitchen porter;
- Helping serve the dinners during the guest service to maintain portion size, respond to guest queries regarding allergies and diets, and support the teamers;
- Review & adopt guest feedback (e.g. adjust menu or quantities accordingly);
- Collaborate and communicating clearly with heads of team, breakfast managers and teamers about what food is served, and what products are in it (for allergies).
- Building up the kitchen upon arrival;
- Attend and contribute to weekly team and management meetings;
- Ensuring non-kitchen staff stays out of the kitchen;
- Access all guest information (numbers and allergies) from our shared drive.

In this role, you are part of the key management team, and are expected to act with such level of responsibility and accountability. You report directly to the camp manager. Other departments rely on you in operations (e.g. Head teamers, Breakfast Managers, Entertainment), good collaboration & communication across departments and managers is crucial. As Head chef, maintaining good guest feedback and smooth operations whilst balancing budget and business objectives are your priority. Also, although this description sets out your main tasks as Head Chef, camp life comes with many unexpected turns. This means your workload will fluctuate throughout the season, and there is a level of flexibility expected from the management team to work together and absorb additional tasks when needed.

Two Head Chefs in 2020

- **Head Chef Oyambre camp** [Mid June to Mid September] - You are responsible for the food service at our camp in Spain. This camp also hosts a teen camp for 2x 10 days per year.
- **Head Chef Moliets camp** [Mid May to End of September] - You are responsible for the food service at our camp in France. During the first half of the season, the camp hosts many large uni groups too, these tend to have a large appetite!

Among your benefits

- √ Joining the surf camp activities (mostly for free); including our weekly wine & cheese nights, free use of the surf and yoga equipment, and joining the surf & yoga lessons when available.
- √ Private tent at the camp with mattress
- √ 5 dinners, 7 breakfasts, 7 picnic lunches per week
- √ 1 set day a week off